

# Challah Recipe

## By Linda Zimmerman

**Ingredients:** (Today you are getting all white flour and no wheat gluten)

1 cup water lukewarm water  
2 eggs and 1 egg yolk  
6 tablespoons of oil  
2 tablespoons of honey  
½ to 1 teaspoon of vanilla for sweetness  
3 cups of bread flour (I use half white and half wheat) Can add up to 1 cup more if needed.  
1 tablespoon vital wheat gluten (I use this with the wheat flour for a softer challah. I use Red Mill brand)  
1 teaspoon salt  
3 tablespoons and 1 teaspoon of sugar  
2 ½ teaspoons of active yeast (one packet)

### Directions:

If using a bread machine to make the dough add all liquid ingredients first, then flour, (wheat gluten), and then make three small holes and add remaining dry ingredients, one per hole. Set for dough.

If making by hand:

1. Pour ¼ cup of the lukewarm water into a large mixing bowl. Add yeast and 1 tsp of sugar to the bowl, stir to dissolve. Wait 5 to 10 minutes. The yeast should have activated, meaning it will look expanded and foamy. If you're using **instant yeast** you can skip this step and simply add the yeast to your dry ingredients.
2. Once your yeast has activated, add remaining ¾ cup lukewarm water to the bowl along with the eggs, honey, oil, sugar, vanilla and salt. Use a whisk to thoroughly blend the ingredients together.
3. Begin adding the flour to the bowl by half-cups, stirring with a large spoon each time flour is added. When mixture becomes too thick to stir, use your hands to knead.
4. Continue to add flour and knead the dough until it's smooth, elastic, and not sticky. The amount of flour you will need to achieve this texture varies—only add flour until the dough feels pliable and “right.” If you plan to add raisins or chocolate chips to the challah, incorporate into the dough as you knead.
5. Remove the dough from your mixing bowl and wash out the bowl. Grease the bowl with oil and place dough in. Cover the bowl with a clean, damp kitchen towel to rise. Should at least double in size.
6. Punch down, add a little flour if needed, not too much.
7. Divide in half and put half back in the bowl. The recipe will make two medium size challot or multiple rolls. Braid.
8. Brush with egg wash and bake at 350 for 30 minutes. Less for mini challot and rolls. (egg wash: can just use egg white or add a small amount of water and a little sugar for sweetness)